

# National Canners Association

WASHINGTON, D. C.

Information  
Letter



For N. C. A.  
Members

Membership Letter No. 102.

March 7, 1925.

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## Chemistry Bureau Calls Attention to Improper Corn Labels.

The Bureau of Chemistry, in a letter to the National Canners Association, under date of March 2, 1925, calls attention to the improper labeling of yellow corn by some canners. The letter states:

"The bureau has expressed the opinion in Item 368, Service and Regulatory Announcement 27, that the name "Golden Bantam" corn should be restricted to the particular variety which is well recognized under that name, and that interstate shipments of varieties of canned corn other than Golden Bantam under labels indicating the product to be of the Golden Bantam variety would be misbranded under the Federal Food and Drugs Act.

"It has been called to our attention recently that corn packers in certain sections of the country are canning other varieties of yellow corn and improperly labeling them as "Golden Bantam" or "Improved Golden Bantam" corn. Such varieties are "De Lue's Golden Giant", "Charlevoix", "Bantam Evergreen", and others. There is no question about the impropriety of labeling the "De Lue's Golden Giant" or "Charlevoix" or any corn other than "Golden Bantam" under designations indicating either directly or indirectly that the product is Golden Bantam. The Bureau is prepared to take action under the Food and Drugs Act to correct such violations.

"The Department's position with regard to the use of the word "Improved" in connection with any varietal name was expressed quite fully in our letter to you dated July 25, 1922. According to the Bureau of Plant Industry there is at the present time no corn recognized by horticulturists as "Improved Golden Bantam". From a horticultural standpoint the word "improved" is never applied to one of the parent varieties of the cross. The combination of both parent names can be used, however, and we can see no objection to the use of the term "Bantam Evergreen", providing the product is actually this variety.

"It has also come to our attention that certain packers of yellow corn are labeling their product as golden sweet corn. Inasmuch as this designation applies to the color of the product only and in no way describes its other characteristics, we do not believe objection can be taken to this form of labeling, provid-

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ed, of course, it is truly descriptive of the article to which it is applied."

#### Variety of Can Sizes to be Studied.

Reduction of the variety of tin containers used for the packing of fruits and vegetables is being given serious consideration by canners, grocers, label manufacturers and others, according to an announcement by the Division of Simplified Practice of the Department of Commerce.

The National Canners Association has a committee on the simplification of containers, whose chairman is Leland S. Argall of Marshalltown, Iowa. The National Wholesale Grocers' Association and the American Wholesale Grocers' Association have taken steps to assure the cooperation of the members of those organizations.

The can manufacturers, of which there are ten large companies, will be asked to submit figures as to the present extent of variety and as to the proportionate demand. When these figures have been compiled and analyzed, it is expected that a program will be drawn up which will be submitted to groups such as the carton manufacturers, box manufacturers, packers and distributors who would be affected by any action toward simplification.

#### Agricultural Paper Features Canning Crops.

The growing of commercial canning crops is featured in the Indiana Farmers Guide for February 28, to which members of the staff of the Purdue Experiment Station contributed articles dealing with the 10-ton Plus Club, the growing of tomato plants, tomato diseases, sweet corn production, etc. Commenting editorially the Guide says:

"Purdue University in cooperation with the Indiana Canners' Association is developing new and better varieties of canning tomatoes. On the Purdue farm superior strains of the Greater Baltimore produced an average of more than 11 tons of red ripe tomatoes per acre. This seed development started in 1918. More than 21,000 pounds of seed have been saved during the period from 1919 to 1924. Tests at Purdue extending from 1918 to 1923 indicate an average for this seed from 5 to 25 per cent better than the average seedsmen's canning strains.

"The work connected with the development of the superior strains of seed involves records on some 200 plots of 10 plants per plot at Purdue each year and the harvesting of from 150 to 400 acres of tomatoes at Hardinsburg and French Lick in cooperation with the Tomato Products Company at Paoli. \* \* \* The distribution of the seed is made to the members of the Indiana Canners' Association exclusively by the association."

#### Spain Prohibits Use of Artificial Vinegar in Preserves.

The use of artificial vinegars in the manufacture of preserves, sauces, and pickles for public consumption in Spain has been prohibited by a Spanish Royal Order of January 17, 1925, according to an announcement appearing in the "Gaceta de Madrid".

#### Food Poison Theorists again Wrong.

The slender support on which "food poisoning" reports are often based is

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again revealed by a case recently noted in the papers of an Eastern city. A couple were found dead one day in their home, with little to indicate the cause of death. Various theories were advanced, and because two cans of food were found on the dining table, ptomaine poisoning was suggested, although the cans of food were untouched. The ptomaine theory rested on the supposition, as reported by the newspapers, that "similar cans might have been eaten last night". Chemical analysis of their stomachs, according to testimony given to the coroner's jury, showed that death was due to either carbon monoxide or prussic acid poisoning. The newspapers that published the ptomaine poisoning theory later carried a story that the deaths were due to poison. The Association made a prompt and thorough investigation of the case, and will call to the attention of the newspapers concerned the injustice done to the canned foods industry by publication of "ptomaine poisoning" stories for which there is no basis in facts.

#### Continued Large Canned Foods Exports Indicated.

The U. S. Department of Commerce announces that 622,000,000 pounds of canned foods were exported in 1924, the largest shipments for any one year except the war period. There is nothing definite in view, the Foodstuffs Division indicates, which should prevent the present year from being at least as successful and prosperous as the last.

#### A New Book on Packing for Shipment.

"Packing for Foreign Markets" is the title of an illustrated book of over 400 pages recently issued by the Bureau of Foreign and Domestic Commerce. While intended primarily for the information and guidance of firms engaged in foreign trade, it contains much that will be of interest to domestic shippers, particularly the section of 114 pages on construction of containers. The rest of the book is devoted largely to a description of packing methods for commodity groups, including canned foods. The book contains 240 illustrations, of which 100 are half-tones. Copies are available from the Superintendent of Documents, Government Printing Office, Washington, D. C., at \$1.25 each.

#### Splendid Cooperation by Members of Board of Directors.

President Trego is very much pleased with the splendid response given to his letter to the members of the Board of Directors, asking their cooperation in the campaign for increased membership in the Association.

The Washington office is daily in receipt of carbons of letters that are being written to non-member canners, and applications for membership resulting from these letters are now being received.

#### Status of Domestic Business.

Indexes of domestic business conditions appearing in the Commerce Department's Survey of Current Business show that the production of 51 raw materials, relative to 1919 as 100, stood at 120 in January as against 142 in December and 108 a year ago. The index of crop marketings based on 26 commodities relative to 1919 as 100, stood at 116 in January as against 158 in December and 93 a year ago. The index of mineral production based on nine commodities, relative to 1919 as 100, at 132 for January compares with 123 for December and 128 a year ago. The index of manufacturing production based on 64 commodities, also relative to 1919 as 100, stood at 123 in January as compared with 112 in December and 119 in January, 1924.

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